

Please amend the application filed on even date herewith prior to proceeding with its examination.

### **IN THE CLAIMS**

1. (Currently Amended) A method of preparing a laminated dough product or a [part] partially baked laminated dough product comprising:
  - a. mixing flour, water and optionally other bakery ingredients to form a dough;
  - b. laminating the dough to obtain a laminated dough product;
  - c. optionally [part] partially baking the laminated dough product; and
  - d. applying an enzyme material with proteolytic activity to the outside surface of the laminated dough product or the [part] partially baked laminated dough product.
2. (Currently Amended) Method according to claim 1, wherein the enzyme material exhibits a proteolytic activity of at least  $10^3$  casein digestion units (CDU) per gram of dry matter.
3. (Currently Amended) Method according to claim 1[or 2], wherein the enzyme material is applied to the outside surface of the product in an amount of at least 10 CDU of proteolytic activity per  $\text{cm}^2$ .
4. (Currently Amended) Method according to [any one of the preceding claims] claim 1, wherein the enzyme material contains one or more botanical or fungal enzymes with proteolytic activity.
5. (Currently Amended) Method according to [any one of the preceding claims] claim 1, wherein the enzyme material is applied in the form of a liquid[, preferably an aqueous

suspension].

6. (Currently Amended) Method according to [any one of the preceding claims] claim 1, wherein the enzyme material is applied prior to proving.
7. (Currently Amended) Method according to [any one of the preceding claims] claim 1, wherein the product is frozen and stored in frozen form for at least 1 day after the enzyme material has been applied.
8. (Currently Amended) A laminated dough product or [part] partially baked laminated dough product exhibiting proteolytic activity on the outside surface of the product and exhibiting significantly less proteolytic activity in the interior of the product, said interior of the product being located at least 2 cm away from said outside surface.
9. (Currently Amended) Product according to claim 8, wherein the proteolytic activity on the outside surface is at least 10 CDU per cm<sup>2</sup> and wherein the proteolytic activity inside the product is at least 10 times lower than the same activity on the outside surface, the inside of the product being located at least 2 cm away from said outside surface.
10. (Currently Amended) Product according to claim 8 [or 9], wherein the product is frozen.
11. (Currently Amended) A method of preparing a baked product from a laminated dough or a [part] partially baked laminated dough, said method comprising baking a laminated dough product or a [part] partially baked laminated dough product obtained by [a] the method according to [any one of claims 1-7 or a product according to any one of claims 8-10] claim 1.
12. (Currently Amended) A method of reheating a baked product, said method comprising reheating a baked product obtained from a method according to claim 11 [preferably by microwave reheating].

13. (New) A method of preparing a baked product from a laminated dough or a partially baked product from a laminated dough or a partially baked laminated dough, said method comprising baking a laminated dough product or a partially baked laminated dough product according to claim 8.

14. (New) A method for improving the crispiness of a baked laminated dough product, which comprises applying an enzyme exhibiting proteolytic activity to the outside surface of a laminated dough product or a partially baked laminated dough product prior to final baking.